

	MILK PROTEIN CONCENTRATE MPC 80 SPECIFICATION	CÓDIGO
		APLICACIÓN: 04 DICIEMBRE 2015 VERSIÓN: 1 No. REVISIÓN : 0 VIGENCIA: 04 DICIEMBRE 2017 PÁGINA: 1 de 1 ELEMENTO : N/A

Description: Milk Protein Concentrate 80 from Loneg is a spray dried milk protein concentrate manufactured by Ultrafiltration of fresh Skim milk. Milk Protein Concentrate 80 has high protein content, excellent nutritive value, milky flavor, making it an ideal ingredient for nutritional products.

Sensory	
Appearance	Fine powder, free of lumps
Color	White to light cream
Flavor	Clean, bland
Odor	Clean, bland
Foreign material	Free from extraneous matter
Composition	
Protein (Dry basis)	79.5 min.
Fat	2.5 máx.
Moisture	6.0 máx.
Ash	8.0 máx.
Lactose	9.0 máx
Acidity (10 % Solids) ° D	15.0 máx.
pH (10 % Solids)	6.5 – 7.2
Apparent Density g/mL	0.28 min.
Scorched Particle mg/g (ADPI)	< 15 mg/25g
Microbiology	
Standard Plate Count Cf/g	30,000 máx.
Coliform Cf/g	< 10
Yeast and mold Cf/g	< 100
Salmonella /375 g	No detected
Listeria /25 g	No detected
E. Coli Cf/g	No detected
Staph-Coagulase Positive Cf/g	No detected
Storage and Handling	It is recommended that product is stored at temperature below 15-30°C, relative humidity below 65% and in an odour free environment. Stocks should be used rotation preferably 24 months manufacture.
Packaging	Multi-wall paper which incorporated a moisture barrier and contains the product within an inner polyethylene bag. No staples or metal fasteners are used. Net weight 16 Kg (35.27 lb.)

Compliance	Allergens
Halal Certificate	Contains milk and Dairy products.
Kosher OU Certificate	
HACCP EQA	

Quality Assurance
Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.
Final product is sampled and tested for chemical, sensor and microbial parameters using internationally recognized procedures.
During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each bag is identified.